

TOROS ÜNİVERSİTESİ

Vocational School
Cooking

Course Information

PRODUCT DEVELOPMENT AND SENSORY ANALYSIS IN FOOD AND BEVERAGE INDUSTRY					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
AŞÇ 134	Spring	2	2	3	

Prerequisites and co-requisites	
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lect. Kamuran ÖZTOP
Mode of Delivery	Face to Face
Suggested Subject	None
Professional practise (internship)	None
Objectives of the Course	The aim of the course is to teach how to "develop" or "replace" a new food product and the basics of different sensory assessment tests.
Contents of the Course	Theoretical and practical knowledge required to replace existing food products and / or develop new food products. Product formulation, content interaction, market assessment, sensory evaluation, consumer testing, data interpretation, safety and regulations are covered. Panel tests and statistical comments; taste, smell, color and texture; It is carried out to analyze the acceptance of the new product by consumers.

Learning Outcomes of Course

#	Learning Outcomes
1	It reveals the differences in the sensory properties of foods prepared with different formulations.
2	Apply sensory analysis while choosing suitable food formulations in new product development.
3	Improves food formulations by comparing sensory analysis results.
4	Revises the formulation by using the quality characteristics of foods to solve the problem in the recipe.
5	Develops new food formulations
6	Uses sensory techniques to control sensory properties in foods.

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	Introduction of the course, Introduction	Lecture, discussion, presentation
2	New product development process	Lecture, discussion, presentation
3	Reasons for new product development	Lecture, discussion, presentation
4	Product life cycle	Lecture, discussion, presentation
5	Yeni ürün geliştirme öncesi faaliyetler	Lecture, discussion, presentation
6	New product development phase activities	Lecture, discussion, presentation
7	Launching the new product to the market	Lecture, discussion, presentation
8	Mid-term Exam	

9	Food quality and sensory quality characteristics	Lecture, discussion, presentation
10	Sensory evaluation, uses in food industry and catering businesses	Lecture, discussion, presentation
11	Panelist selection and panel control	Lecture, discussion, presentation
12	Sample preparation in sensory analysis, preparation of tasting booths, laboratory practice	Lecture, discussion, presentation
13	Identifying and defining taste, odor and character traits that explain all flavors	Lecture, discussion, presentation
14	Flavor Profile Analysis	Lecture, discussion, presentation
15	The Project Delivery	Lecture, discussion, presentation
16	Final Exam	

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	O'Mahony M, 1986, Sensory evaluation of food : statistical methods and procedures, Marcel Dekker.		
2	Yeni Ürün Geliştirmede İnovasyon (Yeni Ürün İnovasyonu) Dr. Serkan Kılıç		
3	Sensory Analysis Handbook, 2018		

Method of Assessment

#	Weight	Work Type	Work Title
1	40%	Mid-Term Exam	Mid-Term Exam
2	60%	Final Exam	Final Exam

Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	It reveals the differences in the sensory properties of foods prepared with different formulations.	3,10,14,15	1,2
2	Apply sensory analysis while choosing suitable food formulations in new product development.	3,10,14,15	1,2
3	Improves food formulations by comparing sensory analysis results.	3,10,14,15	1,2
4	Revises the formulation by using the quality characteristics of foods to solve the problem in the recipe.	3,10,14,15	1,2
5	Develops new food formulations	3,10,14,15	1,2
6	Uses sensory techniques to control sensory properties in foods.	3,10,14,15	1,2

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

Work Load Details

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	4	56
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	2	28
3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	10	10
8	Midterm Exam	1	1	1

9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	1	10	10
14	Final Exercise	0	0	0
15	Preparation for Final Exam	1	12	12
16	Final Exam	1	1	1
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